

Nutrition Service Update

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Making every day a better day

October 2011



Food Service Program Results

Participation percentages in the Food Service Program were right at budget for breakfasts and lunches in the month of September. Snacks were below budget as several programs do not start until mid October. Supper programs were slightly below budget as enrollment has been low at the start of school. We have launched an advertisement for the Boys and Girls program to assist in the increase in enrollment in all sights. We continue to focus on breakfast counts as this is the most important meal of the day and provides us with the greatest opportunity in the program. The staff continues to work on providing excellent customer service to all our students creating a warm and inviting environment in each of our cafeterias.

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Fresh Fruit and Vegetable Program



The month of September offered students a wide variety of fresh fruits and vegetables at snack time for the Fresh Fruit and Vegetable Program. Pluot's, Rainbow Radishes, Blue Lake Green Beans, Cherry Tomatoes, Cantaloupe, and Casaba Melon were just a few of the items we offered, many of which were purchased locally from Fort Vannoy Farms. The students have been excited about the program and very willing to try some of the items that are not generally available on a regular basis. We continue to look for unique produce items to offer our students in the Fresh Fruit and Vegetable Program.



Lift-Off!
Our
Nutritional
Ambassador

Nutrition Services Office Team

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Upcoming Events

Oregon School Board Association - November 10th – 12th in Portland
We invite you to attend our client reception on Friday, November 11th.

Thanksgiving Holiday Meal - November 16th at all our schools. We will be serving our traditional Thanksgiving meal with all the trimmings.

December Holiday Meal - December 16th at all our schools. A great day of Holiday favorites for all students, staff, and parents.

We extend an invitation to all to join us for lunch!



Produce of the Month

This month our produce of the month is the Cherry Tomato. Cherry tomatoes are eaten freely throughout the world, and their consumption is believed to benefit the heart, among other organs. They contain the carotene lycopene, one of the most powerful natural antioxidants. Lycopene has also been shown to improve the skin's ability to protect against harmful UV rays.

The heaviest tomato ever, weighing 3.51 kg (7 lb. 12 oz.), was of the cultivar 'Delicious', grown by Gordon Graham of Edmond, Oklahoma in 1986.^{[4][unreliable source?]} The largest tomato plant grown was of the cultivar 'Sungold' and reached 19.8 m (65 ft.) in length, grown by Nutriculture Ltd (UK) of Mawdesley, Lancashire, UK, in 2000.

Kitchen of the Month

Each month at our monthly Manager meetings we recognize one of our kitchen teams for going above and beyond their job expectations. Our recognition for September was:

Williams Elementary —for exceptional accuracy on MealTime data entry and a fantastic job on getting all accounting paperwork, food orders and inventory into our office in a timely manner with few or no mistakes. Sarah's outstanding effort makes it much easier to complete monthly closing paperwork for the program within the Food Service Office. Great Job Sarah!!!



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Equipment



September was a tough start for many of our refrigeration units across the district. Breakdowns occurred at Fleming Middle School (three times), Hidden Valley High School, North Valley High School, and the Food Service Office Warehouse. Repairs have been completed with a cost of nearly \$4,000.00 and a loss in product of over \$3,000.00. We have always closely monitored temperature levels in all our refrigeration units in the District but unfortunately these units failed over a the weekend, which required that we dispose of all contents. As our equipment is tired and aging, we continue to look for a more permanent solution to the problem rather than the “Band-Aid “ solution.

Safety

As a continued focus on Safety, Food Service Staff reviews 5 minutes safety topics each month. Below are our topics for October:

Safe Knife Handling - A guide to safety precautions to be followed when using a knife

Personal Hygiene - Guidelines for keeping yourself clean and healthy.

Lock Out/Tag Out– Rules for disabling un-used or broken equipment.

Preventing Cross Contamination - Staff procedures for proper storage, production and service of food products.

Safer Lifting— easy do’s and don’ts for safer lifting techniques .

We will continue this school year with staff awareness, increased focus and informative training throughout the school year. Food and Nutrition Services continues to provide a safe working environment in all our schools as well as incorporating safe work place practices district wide by keeping SAFETY top of mind!



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